

IN THE CLAIMS

Please amend the claims as follows:

1-3. (Canceled)

4. (Currently Amended) A method for manufacturing sautéed onion or sofrit, ~~wherein a rotary sautéing machine is used as the sautéing machine when sautéing cut onion or materials for sofrit; and concurrently therewith, an auxiliary heater such as overheated steam, steam, hot air or the like is used and/or the rotary sautéing machine is oscillated~~ comprising the steps of:

sautéing onion or sofrit ingredients in a rotary sautéing machine; and
heating the machine with an auxiliary heater using overheated steam, steam, or hot air
concurrently with the sautéing step;

whereby the temperature at the a center of a material-piece the onion or sofrit
ingredients in the a rotary pot of the rotary sautéing machine is increased to 85-95°C within 10 minutes; and after the temperature at the center of the ~~material-piece~~ onion or sofrit ingredients reaches 95°C, ~~deglazing~~ deglazing is continuously carried out by spraying water, as required, while maintaining the surface temperature of the ~~material-piece~~ onion or sofrit ingredients at 95-102°C for 15 to 120 minutes, thereby effecting sautéing processing.

5. (Currently Amended) A food product which ~~has been~~ is produced by using, as an ingredient material, the sautéed onion or sofrit obtained ~~by using a rotary sautéing machine as set forth in any one of claims 1 to 3 or~~ by a manufacturing method as set forth in claim 4.

6. (New) The method for manufacturing sautéed onion or sofrit recite in claim 4, further comprising the step of oscillating the rotary sautéing machine concurrently with the

sautéing step.

7. (New) A food product which is produced by using, as an ingredient material, the sautéed onion or sofrit obtained by a manufacturing method as set forth in claim 6.

8. (New) A method for manufacturing sautéed onion or sofrit, comprising the steps of:

sautéing cut onions or sofrit ingredients in a rotary sautéing machine; and
oscillating the rotary sautéing machine concurrently with the sautéing step,
whereby the temperature at a center of the onion or sofrit ingredients in a rotary pot of the rotary sautéing machine is increased to 85-95°C within 10 minutes; and after the temperature at the center of the onion or sofrit ingredients reaches 95°C, deglazing is continuously carried out by spraying water, as required, while maintaining the surface temperature of the onion or sofrit ingredients at 95-102°C for 15 to 120 minutes, thereby effecting sautéing processing.

9. (New) A food product which is produced by using, as an ingredient material, the sautéed onion or sofrit obtained by a manufacturing method as set forth in claim 8.